



UMI OMAKASE

**DINNER MENU**

おまかせ海へようこそ 職人 志賀隆浩の創る思い出に残るおまかせ料理をお楽しみ下さい。当店では日本全国から食材が集まる豊洲市場から新鮮で最高級の食材を選びマレーシアに直送して居ります。日本の手間の掛かった伝統的なおまかせ料理をご賞味下さい。

Welcome to Umi Omakase.  
With us, you are about to experience a memorable Omakase represent by our chef , Takahiro Shiga.

Our ingredients are air flown directly from Toyosu Market, bringing you only the freshest and finest quality from all over Japan. Please savor the deep and complex flavour of our Japanese Traditional omakase.  
Enjoy!

All prices exclude government taxes and service charge 10%

羽織  
HAORI

RM680

ZENSAI	前菜
SEASONAL COLD DISH	季節の一品(冷菜)
SEASONAL SASHIMI	季節のお造り
GRILL DISH	焼き物
NIGIRI SUSHI 5 PCS	握り寿司 5種類
DON BURI	丼物
OSUIMONO	お吸い物
DESSERT	デザート

金柑  
KINKAN

RM980

ZENSAI	前菜
SEASONAL COLD DISH	季節の一品(冷菜)
SEASONAL DISH	季節の一品
SEASONAL SASHIMI	季節のお造り
SEASONAL HOT DISH	季節の一品(温菜)
SEASONAL DISH	季節の一品
NIGIRI SUSHI 3 PCS	握り寿司 3種類
HANDROLL	手巻き
OSUIMONO	お吸い物
DESSERT	デザート

CHEF EXCLUSIVE OMAKASE  
(PRE-ORDER 4 DAYS IN ADVANCE)

FROM RM1,280

DO LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS)

INDULGE TO INTENSIFY YOUR OMAKASE CRAVINGS BY HAVING  
ADDITIONAL SEASONAL TRUFFLE, UNI, FOIE GRAS & CAVIAR  
UPON SPECIAL REQUEST TO OUR DEDICATED SERVERS.  
ITEM PRICED INDIVIDUALLY.

All prices exclude government taxes and service charge 10%